

MØHR

STARTERS

95 kr.

CHEVICHE

Melons, avocado, radish

BEEF TATAR +15 kr.

Mustard seeds, capers, horseradish

GRILLED CARPACCIO

Comté, balsamico and dried tomato

DANISH POTATOES

Buttermilk, sweet corns, chickenskin

FRIED GIANT PRAWNS +15 kr.

Sauce tatar and parmesan

IBERICO HAM

Grilled bread and tomato paste

MAINCOURSES

TENDERLOIN

Cured Danish beef tenderloin
Ca. 225g.

245 kr.

CHATEAUBRIAND

Tenderloin primecut, carved tableside
Ca. 600g.

595 kr.

RIB EYE

Canadian, grainfed premium rib eye
Ca. 300g / ca. 400g.

285 kr.

/ 365 kr.

BRAISED VEAL

Summer vegetables, sauce made from
grilled chicken wings and cold potato salad

195 kr.

SIRLOIN

Danish sirloin, cured in-house
Ca. 400g.

295 kr.

GLAZED POTATOES

Roasted corn and mushrooms, danish
peas, sauce made of reduced buttermilk
and herbs with plenty of butter

195 kr.

VEGETABLES

45 kr.

HARICOTS VERTS, CORN & SUCUK

TOMATO SALAD & AVOCADO

GRILLED CABBAGE

CAULIFLOWER, BROWN
BUTTER, CAPERS, NUTS

FRIED MUSHROOMS

SIDES

35 kr.

STEAK FRIES

TRUFFLE FRIES WITH
GRATED PARMESAN

COLD POTATO SALAD WITH
BACON AND MUSTARD

DANISH POTATOES WITH
BUTTER AND HERBS

SAUCE

BEARNAISE

MADAGASCAR
PEPPER

MØHR'S WHISKEY

RED WINE

DESSERTS

85 kr.

BAILEYCAKE

Yoghurt icecream and berries

CREME BRULEE

Raspberrysorbet and compote

STRAWBERRIES

Woodruff and vanilla cream